



Catering by Design
Breakfast and Lunch Menus
2026



MORNING GATHERINGS

Capital City Continental

\$17

A refined New England morning offering. Priced per person

- Chef selection of seasonal cut fruit (GF/DF)
- Individual yogurts (GF)
- Fresh baked croissants, Danish, muffins, and fruit breads
- Chilled orange juice and cranberry juice (GF/DF)
- Freshly brewed coffee and a curated selection of premium teas

Merrimack Morning

\$17

A nourishing and balanced start to the day. Priced per person

- Chef selection of seasonal cut fruit (GF/DF)
- Build your own parfaits with creamy yogurt, house made granola, and fresh toppings
- **Choice of:** Overnight oats with maple and cinnamon or Hot oatmeal finished with maple and cinnamon (GF/DF)
- Assorted 88 Acres granola bars (GF/DF)
- Chilled orange juice and cranberry juice (GF/DF)
- Freshly brewed coffee and a curated selection of premium teas

Classic Breakfast Buffet

\$23

A timeless breakfast buffet with hearty classics and fresh morning staples. Priced per person

- Scrambled eggs (GF)
- Applewood smoked bacon (GF/DF)
- Home fried potatoes (GF/DF)
- French toast sticks with maple syrup
- Chef selection of seasonal cut fruit (GF/DF)
- Fresh baked croissants, Danish, muffins, and fruit breads
- Chilled orange juice and cranberry juice (GF/DF)
- Freshly brewed coffee and a curated selection of premium teas

(GF)- Gluten Free

(DF)- Dairy Free

ALL DAY BREAKS

Main Street Refresher

\$25

*A thoughtfully paced package designed to sustain meetings throughout the day.
Priced per person*

Morning

- Chef selection of seasonal cut fruit (GF/ DF)
- Individual yogurts (GF)
- Fresh baked croissants, Danish, muffins, and fruit breads
- Chilled orange juice and cranberry juice (GF/ DF)
- Freshly brewed coffee and a curated selection of premium teas

Mid-Morning

- Freshly brewed coffee and a curated selection of premium teas

Afternoon

- Whole seasonal fruit (GF/ DF)
- House baked assorted cookies and rich chocolate brownies
- Freshly brewed coffee and a curated selection of premium teas

State House Signature

\$28

*A chef curated, elevated all day experience inspired by Concord's civic tradition.
Priced per person*

Morning

- Chef selection of seasonal cut fruit (GF/ DF)
- Individual yogurts (GF)
- Fresh baked croissants, Danish, muffins, and fruit breads
- Orange juice and cranberry juice (GF/ DF)
- Freshly brewed coffee and a curated selection of premium teas

Mid-Morning

- Selection of assorted whole fruits (GF/ DF)
- Assorted 88 Acres granola bars (GF/ DF)
- Freshly brewed coffee and a curated selection of premium teas

Afternoon

- Seasonal vegetable crudité with house made herb dip
- Warm pita chips with house made sun-dried tomato feta dip
- House trail mix featuring roasted nuts, dried fruits, seeds, and chocolate (GF)
- Chef selection of seasonal cut fruit (GF/ DF)
- Freshly brewed coffee and a curated selection of premium teas

(GF)- Gluten Free

(DF)- Dairy Free

MID-DAY BUFFET TABLES

Market Square Deli

\$30

A polished take on a classic deli luncheon. Priced per person

- House salad with tomatoes, carrots, cucumbers, champagne vinaigrette (GF/ DF)
- **Choice of:** potato salad or pasta salad
- Sliced turkey, ham, and roast beef (GF/ DF)
- Gruyère, cheddar, and pepper jack cheeses (GF)
- Seasonal grilled vegetables (GF/ DF)
- Pickles, sliced tomato, and lettuce (GF/ DF)
- Assorted sandwich rolls
- Individual bags of assorted potato chips
- House baked assorted cookies and rich chocolate brownies
- Freshly brewed coffee and a curated selection of premium teas

Market Square Deli Deluxe Upgrade

\$35

Includes the full Market Square Deli menu and both potato and pasta salads, plus house made chicken salad. Priced per person

New England Lunch Table

\$30

A versatile midday offering designed for balance and refinement. Priced per person

Includes:

- Warm dinner rolls with butter
- Herb roasted potatoes (GF/ DF)
- **Choice of:** Seasonal vegetables (GF/ DF) or Brown sugar glazed carrots (GF/ DF)
- **Choice of:** House Salad (GF/ DF) or Classic Caesar
- Freshly brewed coffee and a curated selection of premium teas

Selection of Two Entrées

(+\$8 per person to add a third entrée)

- Roasted chicken with pesto over spinach, tomatoes, and peppers, with goat cheese
- Lemon chicken with arugula, caramelized onions, and roasted carrots
- Beef tips in mushroom demi-glace
- Baked haddock with beurre blanc and Ritz crumb topping
- Pork roast with seasonal fruit chutney
- Gnocchi with pesto, tomato and parmesan
- Quinoa and vegetable stuffed peppers (GF/ DF)

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Italian Commons Table

\$39

A refined Italian inspired menu suitable for lunch or dinner service. Priced per person

- House salad with seasonal vegetables and house dressing (GF/ DF)
- Garlic bread
- Caprese with fresh mozzarella, heirloom tomato, and fresh basil and a balsamic reduction (GF)
- Antipasto selection of cured meats, cheeses and marinated vegetables (GF)
- House made meatballs in marinara
- Baked ziti with melted cheeses
- Grilled chicken topped with roasted tomatoes, caramelized onions, spinach, and fresh mozzarella (GF)
- Assortment of Italian pastries
- Freshly brewed coffee and a curated selection of premium teas

Chilled Italian Table

\$27

A lighter style of Italian fare, suitable for lunch. Priced per person

- Classic Caesar Salad with hearts of romaine, shaved parmesan, croutons and Caesar dressing
- Chopped green salad with cubed genoa, provolone, fresh tomato, roasted pepper and banana pepper (GF)
- Caprese with fresh mozzarella, heirloom tomato, and fresh basil and a balsamic reduction (GF)
- Steamed red bliss potato with red pepper, celery, sweet onion and vinaigrette (GF)
- Tuscan red beans with artichoke, celery, sweet onion and vinaigrette (GF)
- Pasta salad with cheese tortellini with fresh broccoli, red pepper and vinaigrette
- Garlic bread
- Grilled and chilled breast of chicken with Italian herbs (GF/DF)
- Sliced prosciutto, genoa salami and capicola (GF)
- Assortment of Italian pastries
- Freshly brewed coffee and a curated selection of premium teas

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Tea in the Capital

\$22

A gracious afternoon reception, ideal for showers and intimate gatherings. Priced per person

- Assorted crustless tea sandwiches on delicate artisan breads, featuring cucumber with herbed cream cheese, egg salad with chives, roasted vegetables with whipped ricotta, and chicken salad with lemon and tarragon
- An elegant pastry basket of petite scones, tea cakes, and buttery pastries
- Chef selection of seasonal cut fruit (GF/ DF)
- Curated cheese board with crackers and garnishes
- Seasonal vegetable crudité with house made dips
- Prosciutto paired with ripe seasonal melon (GF/ DF)
- Chocolate covered strawberries (GF)
- Freshly brewed coffee and a curated selection of premium teas

Downtown Taco Social

\$35

A polished, interactive reception with bold flavors. Priced per person

- Marinated grilled flank steak with roasted tomatoes, onions, and peppers (GF/ DF)
- Marinated grilled chicken with sautéed peppers and onions (GF/ DF)
- Spanish rice (GF/ DF)
- Bright bean and corn salad (GF/ DF)
- Chopped romaine, cucumber, and tomato (GF/ DF)
- Traditional salsa
- Freshly prepared guacamole (GF/ DF)
- Sour cream, shredded cheese, and cilantro ranch (GF)
- Crispy corn chips (GF/ DF)
- Warm flour tortillas (DF)
- House baked assorted cookies
- Freshly brewed coffee and a curated selection of premium teas

Merrimack Smokehouse

\$47

A classic barbecue reception. Priced per person

- House salad with seasonal vegetables and house dressing (GF/ DF)
- Fresh baked cornbread
- Creamy potato salad (GF)
- Corn and bean salad (GF/ DF)
- Grilled chicken finished with seasonal barbecue sauce (GF/ DF)
- Slow roasted pulled pork (GF/ DF)
- Slow cooked brisket with sautéed peppers and onions (GF/ DF)
- Homemade macaroni and cheese
- Chef selection of seasonal cut fruit (GF/ DF)
- Warm seasonal fruit crisp
- Freshly brewed coffee and a curated selection of premium teas

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Stationed Culinary Displays

Priced per person

Domestic and Imported Cheese

A selection of fine cheese from around the globe and the United States, served with fresh seasonal fruit and artisan cracker

- Small (serves 20-25) **\$45**
- Medium (serves 30-35) **\$65**
- Large (serves 40-45) **\$85**

French Artisan Cheese with Savory Fruits

Warmed Roquefort with cracked black pepper in a boule bowl, pastry wrapped brie with spiced apple, artisan crackers, wine poached pears, apple with fig jam wrapped in prosciutto, mascarpone with currants, toasted almond on an endive leaf

- Small (serves 20-25) **\$50**
- Medium (serves 30-35) **\$70**
- Large (serves 40-45) **\$90**

Charcuterie Meats with Hard Cheese

Dry cured prosciutto, capicola, hard salami and spicy beef sticks with smoked Gouda, New Hampshire Cheddar and Spanish Manchego. Served with local wine jelly, chutneys and artisan crackers

- Small (serves 20-25) **\$55**
- Medium (serves 30-35) **\$75**
- Large (serves 40-45) **\$95**

Fresh Vegetable Crudit 

Hand cut, crisp seasonal vegetables with hummus dip and tzatziki sauce (GF)

- Small (serves 20-25) **\$55**
- Medium (serves 30-35) **\$75**
- Large (serves 40-45) **\$95**

Chips and Dips

House made potato chips with three-onion dip, crostini with sun-dried tomato and feta dip, pita chips with white bean hummus

(GF)- *Gluten Free*

(DF)- *Dairy Free*

- Small (serves 20-25) **\$40**
- Medium (serves 30-35) **\$50**
- Large (serves 40-45) **\$60**

Fresh Sliced Fruit Display

Vine ripened cantaloupe, honey dew, watermelon and pineapple with red seedless grapes and fresh berries (GF)

- Small (serves 20-25) **\$55**
- Medium (serves 30-35) **\$75**
- Large (serves 40-45) **\$95**

Local Bakery Cookie Jar

House made assorted cookies, rich chocolate brownies with chocolate milk and 2% milk

- Small (serves 20-25) **\$40**
- Medium (serves 30-35) **\$60**
- Large (serves 40-45) **\$80**

Assorted Mini Pastries

House made assorted cookies, rich chocolate brownies with chocolate milk and 2% milk

- Small (serves 20-25) **\$45**
- Medium (serves 30-35) **\$65**
- Large (serves 40-45) **\$85**

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Passed Hors D'oeuvres

Priced per piece

Asparagus with asiago cheese wrapped in phyllo dough	\$3
Baked mushroom cap with spinach and artichoke cream (GF)	\$3
Bacon wrapped Brussel sprout with honey maple glaze (GF)	\$3
Brie cheese and raspberry wrapped in phyllo dough	\$3
Beef tenderloin crostini with goat cheese and diced pickled vegetables	\$5
Coconut shrimp with pineapple compote	\$3
Cucumber cup with white bean mouse and red onion relish (GF)	\$3
Mini Maryland crab cake with Cajun remoulade sauce	\$4
Skewer of marinated mushroom, artichoke, olive and mozzarella (GF)	\$3
Mini beef empanada with tomato salsa	\$3
Southwest chicken quesadilla with red pepper cream sauce	\$3
Scallop wrapped in Applewood bacon with a maple glaze	\$4
Swedish meatball coated with creamy mushroom sauce (GF)	\$3
Spinach and Feta (Spanakopita) wrapped in a phyllo triangle	\$3
Savory meatball in marinara sauce (GF)	\$3
Parmesan risotto arancini with herb tomato sauce	\$3
Thai spiced meatball in sweet chili sauce (GF)	\$3
Loaded twice baked potato with cheddar scallion and bacon (GF)	\$3
Vegetable spring roll with Asian dipping sauce	\$3
Jalapeno popper with spiced maple glaze	\$3

CURATED ADDITIONS

Priced per person. For add on stationary display options, see our Stationed Culinary Display section.

Selection of assorted whole fruits (GF/ DF)	\$4
Assorted 88 Acres granola bars (GF/ DF)	\$4
Individual bags of assorted potato chips (GF/ DF)	\$4
Assorted sodas and seltzers	\$4
Bottled water	\$4
Freshly brewed coffee and a curated selection of premium teas	\$4.50
Lemonade by the Gallon	\$17
Iced Tea by the Gallon	\$17

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Children's Meals

Children's meals are available for children 12 years old and under. Please inquire for menu options and pricing!

Service Fees and Taxes

8.5 % NH state tax and 22% service fee is added to all food and beverages purchases. An additional 8.5% NH state tax is added to room rental.

Guarantees

Menus and pricing are guaranteed 90 days prior to your event. A guaranteed guest count is required no later than 5 business days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.

Allergy Awareness

We are happy to accommodate food allergies, dietary restrictions and preferences whenever possible. However, please be aware that our kitchen is not allergen-free and cross-contamination may occur.

Contact

For additional questions, please reach out to

Jessa Havener at 603.857.7807 or jessa.walker@hilton.com

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